

Two cold mocktails, counted

Original proposed two-hour indoor plan. Two 240 ml drinks per adult, split equally between flavors; plain water is separate. The recipes have not been prepared or taste-tested.

Service assumption	12 guests	24 guests
Total mocktail servings	24	48
Each flavor: servings	12	24
Total liquid before ice	5.76 L	11.52 L
Plain-water starting stock	6 L	12 L

Standard ingredients

Ingredient	One drink	12 of that flavor	24 of that flavor
Cranberry drink: cranberry juice drink	90 ml	1,080 ml	2,160 ml
Cranberry drink: orange juice	60 ml	720 ml	1,440 ml
Cranberry drink: sparkling water	90 ml	1,080 ml	2,160 ml
Apple drink: apple juice	90 ml	1,080 ml	2,160 ml
Apple drink: ready-to-use lime juice	30 ml	360 ml	720 ml
Apple drink: sparkling water	120 ml	1,440 ml	2,880 ml

Cranberry base: 150 ml per glass, then 90 ml sparkling water. Apple base: 120 ml per glass, then 120 ml sparkling water. For 12 servings, bases total 1.8 L and 1.44 L. For 24 guests, prepare two covered 12-serving containers of each base.

Use pasteurized juices; cranberry drink is a ready-to-drink product, not concentrate. Add ice only after checking glass fit. Use a 400 ml tumbler as a candidate and try the actual 240 ml liquid, measured ice and optional citrus slice below the rim.

Actual taste-check formula / flavor split / checked glass and ice:

Shopping with actual packages

Worked counts assume 1 L juice cartons, 250 ml ready-to-use lime-juice bottles and 500 ml sparkling-water bottles. Recalculate if the recipe or package volume changes.

Ingredient / worked package	12 guests: need / buy	24 guests: need / buy
Cranberry juice drink / 1 L	1.08 L / 2 cartons	2.16 L / 3 cartons
Orange juice / 1 L	0.72 L / 1 carton	1.44 L / 2 cartons
Apple juice / 1 L	1.08 L / 2 cartons	2.16 L / 3 cartons
Ready-to-use lime juice / 250 ml	0.36 L / 2 bottles	0.72 L / 3 bottles
Sparkling water / 500 ml	2.52 L / 6 bottles	5.04 L / 11 bottles

Required packages = required ml / actual package ml, rounded up. Rounded surplus is stock, not another prepared batch. Keep unopened reserve and follow product directions for opened leftovers.

Package sizes or recipe changes and recalculated quantities:

Optional garnish and ice

Standard garnish targets: 12 or 24 orange slices and 12 or 24 lime slices. Cut one fruit as planned, count usable slices, divide the target by that yield and round up. Garnish is optional.

Orange slices per fruit: ____ **Lime:** ____ **Target:** ____ **Buy fruit:** ____

Weigh the ice that fits one checked drink. Enter 24 or 48 iced servings in the party ice calculator. An illustrative 80 g x 24 or 48 gives 1.92 or 3.84 kg before reserve; 25% reserve gives 2.4 or 4.8 kg. This 80 g input was not physically measured.

Actual ice g / portion: ____ **Reserve:** ____ **Bag kg:** ____ **Drink bags:** ____

Separate cooling trial / bag count / cold-storage and pickup owner:

Guide: feteandfig.com/stories/mocktail-bar-ideas

Ice tool: feteandfig.com/stories/party-ice-calculator

Serving cards for holders

Print single-sided and cut along the outside borders. These are flat cards, not tent cards. Fill ingredient fields from the actual packages before display; update amounts after a recipe change.

Cranberry-orange spritz

Per glass: 150 ml chilled cranberry-orange base + 90 ml sparkling water.

Base: cranberry juice drink and orange juice in a 3:2 ratio. For 12 servings: 1,080 ml + 720 ml.

Add your checked ice portion. Orange slice optional. Sparkling water goes into the glass, not the reserve base.

Actual juice ingredients / label notes:

Apple-lime spritz

Per glass: 120 ml chilled apple-lime base + 120 ml sparkling water.

Standard base: apple juice and ready-to-use lime juice in a 3:1 ratio. For 12 servings: 1,080 ml + 360 ml.

Add your checked ice portion. Lime slice optional. Ask the host for plain water or pouring assistance.

Actual juice ingredients / label notes:

No alcoholic ingredients are added in the stated juice-and-water formulas. Check actual mixer labels before making any alcohol or allergen claim. Plain water is available separately.

Cold service and refill handoff

Juice bases and perishable garnishes stay at 40 F / about 4 C or below. Use a thermometer; an ice bowl does not prove the contents are at a safe temperature.

Event / refill host / backup / cold reserve location:

Stage	Complete / actual owner / time
Day before: chill products; wash equipment; check fridge space and temperature	
1-2 hours before: measure bases; cover and refrigerate; wash, cut and chill garnish	
Opening: check actual temperature; set out a small first batch and clean tools	
Refill: replace near-empty containers; keep old and fresh bases separate	

Container / batch	Out time	Temp / time	Action / cumulative time above 40 F

If cold holding fails, track cumulative time above safe cold holding. Discard perishables after more than 2 hours, or 1 hour when air is above 90 F / about 32 C. Returning them to the refrigerator does not restart elapsed time. Follow actual product storage instructions.

Wash hands, wash citrus under running water before cutting, and use clean separate tools. Keep drinking ice covered with its own clean nonbreakable scoop; cooling ice never goes into drinks.

Primary sources: FDA cold holding:

<https://www.fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets>

FDA produce guidance:

<https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-produce-safely>

FDA ice handling:

<https://www.fda.gov/food/buy-store-serve-safe-food/fda-regulates-safety-packaged-ice>

Digital file, arithmetic and rendered-page checks only. No physical print, recipe, glass-capacity or cold-holding test is claimed.